

SALEIT

CHARDONNAY DOC 2019

VARIETAL: Chardonnay

AGE OF VINES: 10 – 20 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2020 – 2025

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 3.0 g/l

TA: 6.6 g/l

Contains sulphites

» For those who prefer certainties because they know that fashions are fleeting. «

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

VINIFICATION

Whole-cluster pressing of ripe, healthy grapes, followed by a 10- to 18-hour cold maceration and natural clarification, slow fermentation at a controlled temperature of 18 °C, 6-month ageing on the fine lees (50% in the large casks and big wooden barrels), filtering and bottling in April.

VINEYARD

South- and east-sloping vineyard between 350 and 450 meters above sea level. Very windy site, well-ventilated and therefore predestined for a later harvest; loamy, sandy, chalky gravel.

TASTING NOTES

- brilliant straw-yellow
- full of tropical fruit aromas, especially pineapple and banana, just a hint of oak, with vanilla and butter rounding off this expressive nose
- full-bodied and balanced on the palate, long lingering finish with echoes of ripe fruit

RECOMMENDATION

This wine is perfect as an aperitif, or enjoyed with appetizers and fish.

AWARDS

ROBERT PARKER – 2017: 92 p.

GAMBERO ROSSO – 2014: 2 Bicchieri

I VINI DI VERONELLI – 2015: 90 p.

BIBENDA – 2015: 4 Grappoli

LUCA MARONI – 2014: 90 p.